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CHOOSING NEW UTENSILS FOR AN ELECTRIC RANGE

Can I use the old cooking utensils on my new electric range? This is one of the first questions asked when plans are made for installing an electric stove.

_____ (name), _____ (Home management or engin. spec.) of _____ (institution), says several of the experiment stations have worked on this problem, notably Maine and Indiana. Their reports state that saucepans and kettles of the right shape save fuel. It is particularly important that the utensils should have a bottom surface suitable for absorbing as much heat as possible from the unit, and with sides and cover designed to lose the minimum amount of heat into the room. The experiments have shown that a saucepan with a shiny polished bottom reflects heat away from its contents and so requires more electricity whereas one with a rough, dull or black bottom requires less electricity for the same amount of cooking. So, for some types of electric range units, the bottom surface of metal pans such as aluminum, stainless steel, or copper should be unpolished, rough, or better yet, black. It seems no advantage for enamelware saucepans to have black bottoms.

Saucepans and kettles with a narrow, sharp rim around the bottom that raised them above the heating unit, took extra electricity to heat.

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